

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0204936 - TAI PAN		Site Address 560 WAVERLEY ST, PALO ALTO, CA 94301		Inspection Date 03/02/2026	
Program PR0305105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SU, MEI		Inspection Time 10:30 - 13:05
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION		Consent By JACKSON	FSC Mau Cheung Yu 11/7/2027	

Placard Color & Score
GREEN
69

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured flat rice noodles on counter at 75F, bag of bean sprouts in a container at 55F, container of pooled raw eggs and egg whites between 49-55F on counter across from wok station, baked bbq pineapple buns in warmer cabinet at 126F.

[CA] Maintain potentially hazardous food 41F and below or 135F and above. Place in use container of bean sprouts and flat rice noodle in ice and/or store in refrigerator between uses. Manager agreed to discard leftover bbq pork buns at 130p.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed hand sink blocked by black hose and steamer cover on top of hand sink. **[CA] Keep hand sink accessible, do not block/obstruct the hand sink. [COS]**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed full/tall covered plastic containers of congee prepared this morning cooling in under counter prep unit. **[CA]**

[CA] Properly cool PHF's using shallow containers, uncovered, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Congee was transferred to shallow metal containers.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 0 ppm chlorine sanitizer at kitchen dishwasher and bar dishwasher. Chlorine sanitizer bottle found empty. Bar dishwasher measured at 0 ppm. **[CA] Maintain 50ppm chloine at all times and test daily. Manager contacted autochlor service during inspection. note- during inspection, kitchen dishwasher re- checked at 50 ppm,**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw seafood/chicken/pork stored on same baking tray in walk in cooler. King crab stored on top of box of vegetables. **[CA] Separate animal proteins into containers. Store crab below produce/ready to eat.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled chemical spray bottles (red chemical- oven cleaner). **[CA] Label spray bottles.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Several boxes of produce, containers of food stored on floor in walk in . Bag of onions stored on floor in dry storage area. **[CA] Store food 6 inches off of floor on racks.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed the hand sink faucet handles noted with heavy debris build up. **[CA] Clean all faucet handles daily.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of quat ammonium test strips for sanitizer dispenser at 3 comp sink. **[CA] Provide test strips and test daily at 200 ppm.**

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Heavy debris on grease filters and dust build up on ceiling/ceiling vents next to cook line.
[CA] Clean the filters and vents frequently.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of oven thermometer for hot warmer cabinet for pork buns. [CA] Provide an oven thermometer.

Batteries are dead for the stem probe thermometers (2). [CA] Ensure thermometers are operable at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced tomatoes	undercounter unit below noodle prep	40.00 Fahrenheit	
ambient	walk in cooler	35.00 Fahrenheit	
ambient	undercounter unit/table top prep inserts	39.00 Fahrenheit	
chicken, pork	walk in cooler	37.00 Fahrenheit	
shui mai	undercounter unit across cookline	40.00 Fahrenheit	
pork bun	undercounter unit across cookline	37.00 Fahrenheit	
warm water	hand sinks- all	100.00 Fahrenheit	
chlorine	bar dishwasher	0.00 PPM	
ambient	dim sum freezer	10.00 Fahrenheit	
shrimp raw	top prep inserts	39.00 Fahrenheit	
hot water	3 comp sink	130.00 Fahrenheit	
pork raw	top prep inserts	37.00 Fahrenheit	
chlorine	kitchen dishwasher	0.00 PPM	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/16/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: jackson ng

Signed On: March 02, 2026